

# INDEX—AUTHOR AND SUBJECT

	Page
Abbott, R. C. Book Review: Principles of Organic Chemistry, by H. P. Stark.....	853
Acidity in cereals and cereal products, its determination and significance. Lawrence Zeleny and D. A. Coleman.....	580
Acidity, types of. Lawrence Zeleny and D. A. Coleman.....	582, 587
A collaborative study of the modified ferricyanide and ceric sulfate methods for determination of reducing sugars in diastatic activity measurements. F. C. Hildebrand	819
A comparative study of the utility of various commercially available organic solvents for the determination of wheat and flour pigments. D. S. Binnington, L. D. Sibbitt, and W. F. Geddes.....	119
A comparison between the 100 and 25 gram baking methods. R. H. Harris and T. Sanderson.....	251
A comparison between the standard basic and malt-phosphate-bromate baking methods on 1937 North Dakota hard red spring wheat. R. H. Harris and T. Sanderson.....	380
A comparison of methods for evaluating the diastatic properties of malt as a flour supplement. C. F. Davis and H. Earl Tremain.....	826
A comparison of the long and short gassing power methods. C. F. Davis.....	232
A comparison of two sizes of baking pans on 100-gram flour doughs producing large loaf volumes. H. Miller and A. G. O. Whiteside.....	402
Activators, maltose fermentation, in baking. R. M. Sandstedt and M. J. Blish....	788
Aitken, T. R. and W. F. Geddes. The effect on flour strength of increasing the protein content by addition of dried gluten.....	181
Alcohol, nitrogen extracted by, from soybean meal. R. H. Nagel, H. C. Becker, and R. T. Milner.....	766
Alpha-amylase, properties of. M. J. Blish, R. M. Sandstedt, and Eric Kneen.....	638
Amino acids, distribution of, in gluten proteins. Lois Sellers Stockelbach and C. H. Bailey.....	801, 804
Amylase action, comparative rates of, on starches. Vera Dawson Martin and J. Marshall Newton.....	456
Amylase activity, Effect of papain and peptone on. Claude H. Hills and C. H. Bailey.....	277
Manometric yeast method for. M. J. Blish, R. M. Sandstedt, and Eric Kneen..	653
Amylase Free and total. Claude H. Hills and C. H. Bailey.....	355
In germinating barley. Claude H. Hills and C. H. Bailey.....	273
Alpha and beta, in relation to malt evaluation. R. M. Sandstedt.....	832
Amylases Cereal, properties of. M. J. Blish, R. M. Sandstedt, and Eric Kneen.....	629, 631
Chemical nature of. M. J. Blish, R. M. Sandstedt, and Eric Kneen.....	631
In barley varieties. Claude H. Hills and C. H. Bailey.....	351
Malt, action on flour. M. J. Blish, R. M. Sandstedt, and Eric Kneen.....	644
Raw Starch. M. J. Blish, R. M. Sandstedt, and Eric Kneen.....	646
Amylose, alpha and beta, oxidation of. George Felton, F. F. Farley, and R. M. Hixon	686
A new electro-dialyzer for the preparation of beta-amylase. Sutton Redfern.....	712
An improved method of sugar determination in diastatic activity measurements. F. C. Hildebrand and B. A. McClellan.....	107
An improved wide-range volume-measuring apparatus for small loaves. D. S. Binnington and W. F. Geddes.....	235
Annual report of the treasurer. Oscar Skovholt.....	420
Apparatus Bromine determination. W. F. Geddes and F. H. Lehberg.....	53
For measurement of loaf volume. William H. Cathcart and L. Carrol Cole.....	69
For volume measurement of small loaves. D. S. Binnington and W. F. Geddes	235, 240
Photographic set-up for slices of bread. William H. Cathcart.....	779
Recording dough mixer for small samples. J. G. Malloch.....	424

# INDEX—AUTHOR AND SUBJECT

	Page
Abbott, R. C. Book Review: Principles of Organic Chemistry, by H. P. Stark.....	853
Acidity in cereals and cereal products, its determination and significance. Lawrence Zeleny and D. A. Coleman.....	580
Acidity, types of. Lawrence Zeleny and D. A. Coleman.....	582, 587
A collaborative study of the modified ferricyanide and ceric sulfate methods for determination of reducing sugars in diastatic activity measurements. F. C. Hildebrand	819
A comparative study of the utility of various commercially available organic solvents for the determination of wheat and flour pigments. D. S. Binnington, L. D. Sibbitt, and W. F. Geddes.....	119
A comparison between the 100 and 25 gram baking methods. R. H. Harris and T. Sanderson.....	251
A comparison between the standard basic and malt-phosphate-bromate baking methods on 1937 North Dakota hard red spring wheat. R. H. Harris and T. Sanderson.....	380
A comparison of methods for evaluating the diastatic properties of malt as a flour supplement. C. F. Davis and H. Earl Tremain.....	826
A comparison of the long and short gassing power methods. C. F. Davis.....	232
A comparison of two sizes of baking pans on 100-gram flour doughs producing large loaf volumes. H. Miller and A. G. O. Whiteside.....	402
Activators, maltose fermentation, in baking. R. M. Sandstedt and M. J. Blish....	788
Aitken, T. R. and W. F. Geddes. The effect on flour strength of increasing the protein content by addition of dried gluten.....	181
Alcohol, nitrogen extracted by, from soybean meal. R. H. Nagel, H. C. Becker, and R. T. Milner.....	766
Alpha-amylase, properties of. M. J. Blish, R. M. Sandstedt, and Eric Kneen.....	638
Amino acids, distribution of, in gluten proteins. Lois Sellers Stockelbach and C. H. Bailey.....	801, 804
Amylase action, comparative rates of, on starches. Vera Dawson Martin and J. Marshall Newton.....	456
Amylase activity, Effect of papain and peptone on. Claude H. Hills and C. H. Bailey.....	277
Manometric yeast method for. M. J. Blish, R. M. Sandstedt, and Eric Kneen..	653
Amylase Free and total. Claude H. Hills and C. H. Bailey.....	355
In germinating barley. Claude H. Hills and C. H. Bailey.....	273
Alpha and beta, in relation to malt evaluation. R. M. Sandstedt.....	832
Amylases Cereal, properties of. M. J. Blish, R. M. Sandstedt, and Eric Kneen.....	629, 631
Chemical nature of. M. J. Blish, R. M. Sandstedt, and Eric Kneen.....	631
In barley varieties. Claude H. Hills and C. H. Bailey.....	351
Malt, action on flour. M. J. Blish, R. M. Sandstedt, and Eric Kneen.....	644
Raw Starch. M. J. Blish, R. M. Sandstedt, and Eric Kneen.....	646
Amylose, alpha and beta, oxidation of. George Felton, F. F. Farley, and R. M. Hixon	686
A new electro-dialyzer for the preparation of beta-amylase. Sutton Redfern.....	712
An improved method of sugar determination in diastatic activity measurements. F. C. Hildebrand and B. A. McClellan.....	107
An improved wide-range volume-measuring apparatus for small loaves. D. S. Binnington and W. F. Geddes.....	235
Annual report of the treasurer. Oscar Skovholt.....	420
Apparatus Bromine determination. W. F. Geddes and F. H. Lehberg.....	53
For measurement of loaf volume. William H. Cathcart and L. Carrol Cole.....	69
For volume measurement of small loaves. D. S. Binnington and W. F. Geddes	235, 240
Photographic set-up for slices of bread. William H. Cathcart.....	779
Recording dough mixer for small samples. J. G. Malloch.....	424

	Page
A practical and simple method of recording the form and porosity of baked products. Ch. Matejovsky.....	471
A practical method of obtaining permanent records of baking studies. William H. Cathcart.....	775
Ascorbic acid, action as bread improver. James Melville and Harold T. Shattock..	201
A sensitive method for the determination of proteolytic activity. Quick Landis and Charles N. Frey.....	91
Ash dishes of different materials. W. J. Eva, Nancy Milton, and W. F. Geddes....	835
A short gassing power method. R. M. Sandstedt.....	114
A study of certain physical properties of bread through the staling process with the use of the electronic cell. Charles A. Glabau and Pauline F. Goldman.....	541
A study of gluten protein fractionation from sodium salicylate solution. Part II. Bread wheat gluten fractionation. R. H. Harris.....	80
A study of the bacterial population of grains used in a distillery. C. S. Boruff, Ralph I. Claassen, and A. L. Sotier.....	451
A study of the effect of proteoclastic enzymes upon wheat gluten solubility in sodium salicylate solutions. R. H. Harris.....	690
A study of the toxicity and selenium content of seleniferous diets: With statistical consideration. Kurt W. Franke and E. Page Painter.....	1
A study of various characteristics of mill-stream flours and their relation to loaf volume. R. H. Harris and Stewart N. White.....	489
Bacteria, in distillery grains. C. S. Boruff, Ralph I. Claassen and A. S. Sotier.....	451
Bailey, C. H. Book Review: The Determination of the Amino Acids, by Richard J. Block.....	419
Book Review: Wheat and Flour Quality, by C. O. Swanson.....	256
Germ content of American wheat.....	102
Presidential message.....	555
Bailey, C. H. and Claude H. Hills The amylases of different barley varieties.....	351
The nature of the increase in amylase activity of germinating barley.....	273
Bailey, C. H. and Max C. Markley The colloidal behavior of flour doughs. II. A study of the effect of varying the flour-water ratio.....	317
The colloidal behavior of flour doughs. IV. The causes of the increase in mobility of doughs upon prolonged mixing.....	708
Bailey, C. H. and Emil Munz. The march of expansion and temperature in baking bread.....	413
Bailey, C. H. and Olof E. Stamberg. Relationship of mixing speed to dough development.....	739
Bailey, C. H. and W. R. Steller. The relation of flour strength, soy flour and temperature of storage to the staling of bread.....	391
Bailey, C. H., and Lois Sellers Stockelbach. The amino acid distribution in the proteins resulting from the thermal fractionation of wheat gluten.....	801
Bakery taste, development of. J. A. Dunn.....	846
Baking bread, Expansion in. C. H. Bailey and Emil Munz.....	413
Temperature in. C. H. Bailey and Emil Munz.....	413
Baking, maltose fermentation activators in. R. M. Sandstedt and M. J. Blish.....	788
Baking methods, Comparison of basic with malt-phosphate-bromate methods. R. H. Harris and T. Sanderson.....	380
100 gram vs. 25 gram procedure. R. H. Harris and T. Sanderson.....	251
Baking quality, And water absorption. P. Halton.....	282
Effect of enzymes on. J. W. Read and L. W. Haas.....	59
Baking records, photographic. William H. Cathcart.....	775
Baking temperatures by R. A. Barackman and R. N. Bell.....	841
March of. C. H. Bailey and Emil Munz.....	413
Balls, A. K. and W. S. Hale. The preparation and properties of wheat proteinase..	622
Barackman, R. H. and R. N. Bell. Temperatures attained in baking products.....	841
Barley Amylases of. Claude H. Hills and C. H. Bailey.....	351

	Page
Experimental malting of. James G. Dickson, Allan D. Dickson, H. L. Shands, and B. A. Burkhart.....	133
Germinating, amylase activity of. Claude H. Hills and C. H. Bailey.....	273
Barley and malt studies. IV. Experimental malting of barleys grown in 1936 and summary data for three years, 1934-36. J. G. Dickson, Allan D. Dickson, H. L. Shands, and B. A. Burkhart.....	133
Barton-Wright, E. D.	
Observations of the nature of the lipides of wheat flour, germ and bran.....	723
Studies on the storage of wheaten flour: III. Changes in the flora and the fats and the influence of these changes on gluten character.....	521
Becker, H. C., R. H. Nagel, and R. T. Milner	
The solubility of some constituents of soybean meal in alcohol-water solutions...	766
Some physical factors affecting the dispersion of soybean proteins in water.....	463
Bell, R. N. and R. A. Barackman. Temperatures attained in baking products.....	841
Beta-amylase, properties of. M. J. Blish, R. M. Sandstedt, and Eric Kneen.....	632
Beta-amylase, electro-dialyzer for preparation of. Sutton Redfern.....	713
Binnington, D. S. and W. F. Geddes. An improved wide-range volume-measuring apparatus for small loaves.....	235
Binnington, D. S., L. D. Sibbitt, and W. F. Geddes. A comparative study of the utility of various commercially available organic solvents for the determination of wheat and flour pigments.....	119
Blish, M. J. Book Review: I Depositi Di Cereali, by Arnaldo Luraschi.....	721
Blish, M. J. and R. M. Sandstedt. Maltose fermentation activators as affecting baking.....	788
Blish, M. J., R. M. Sandstedt, and Eric Kneen. The cereal amylases with reference to flour and malt behavior.....	629
Book reviews:	
Basic German for Science Students, by M. L. Barker. Review by F. L. Dunlap..	419
I Depositi Di Cereali, by Arnaldo Luraschi. Review by M. J. Blish.....	721
Principles of Organic Chemistry, by H. P. Stark. Review by R. C. Abbott.....	853
The Determination of the Amino Acids, by Richard J. Block. Review by C. H. Bailey.....	419
The Soybean Industry, by A. A. Horvath. Review by J. A. LeClerc.....	720
Wheat and Flour Quality, by C. O. Swanson. Review by C. H. Bailey.....	256
Borchardt, L. F., F. C. Hildebrand, and B. A. McClellan. Mechanical shaking device.....	116
Boruff, C. S., Ralph I. Claassen, and A. L. Sotier. A study of the bacterial population of grains used in a distillery.....	451
Bottomley, R. A. The relationship between diastatic activity (maltose figure) and "gassing power" of experimentally milled flours from some Australian wheats...	509
Bran, removal of, from cereals. R. H. Carr.....	659
Bread	
Egyptian. Charles A. Glabau and Pauline F. Goldman.....	295
Improvement by ascorbic acid. James Melville and Harold T. Shattock.....	201
Milk solids for improving nutritive value of. B. W. Fairbanks.....	169
Properties of, correlated with oven spring. W. O. Whitcomb.....	206
Staling of. W. R. Steller and C. H. Bailey.....	391
Staling process studied with electronic cell. Charles A. Glabau and Pauline F. Goldman.....	541
Sugars in. Whitman Rice.....	672
Bread staling, measurement of. W. R. Steller and C. H. Bailey.....	399
Bread structure, photomicrographic studies of. S. Walter Butterworth and W. J. Colbeck.....	475
Bromine	
Action of, on starch. George Felton, F. F. Farley, and R. M. Hixon.....	678
Quantitative estimation of, in bromated flours. W. F. Geddes and F. H. Lehberg	49
Brownlee, Harold J., and Frank L. Gunderson. Oats and oat products. Culture, botany, seed structure, milling, composition, and uses.....	257
Bruce, G. Norman. Report of the Traffic Committee.....	567
Buhler Mill, description of. Edwin Ziegler.....	665
Burkhart, B. A., J. G. Dickson, Allan D. Dickson, and H. L. Shands. Barley and malt studies. IV. Experimental malting of barleys grown in 1936 and summary data for three years, 1934-36.....	133

	Page
Butterworth, S. Walter and W. J. Colbeck. Some photomicrographic studies of dough and bread structure.....	475
Butyl alcohol, as solvent for wheat and flour pigments. D. S. Binnington, L. D. Sibbitt, and W. F. Geddes.....	123
Cake quality, objective tests for judging. VeNona W. Swartz.....	247
Campbell, Leora, Osee Hughes, Eloise Green. The effect of various temperatures and time periods on the percentage of gelatination of wheat and corn starch and of cereals containing those starches.....	795
Carr, R. H. Removal of the bran from cereals.....	658
Carotene, extraction from flour by organic solvents. D. S. Binnington, L. D. Sibbitt and W. F. Geddes.....	119
Carotenoid pigment	
In corn. I. J. Johnson and Elmer S. Miller.....	345
Spectrophotometry of. Elmer S. Miller.....	310
Cathcart, William H. A practical method of obtaining permanent records of baking studies.....	775
Cathcart, William H. and L. Carroll Cole. Wide-range volume-measuring apparatus for bread.....	69
Cereal chemistry, research in. Henry G. Knight.....	573
Cereal products, annual output of. Henry G. Knight.....	574
Cereal research, problems for. Henry G. Knight.....	575-580
Cereal starches, gelatination of. Osee Hughes, Eloise Green, and Leora Campbell..	795
Ceric sulfate, method for estimation of reducing sugars. F. C. Hildebrand.....	819
Method for sugar determination. F. C. Hildebrand and B. A. McClellan.....	107
Chlorophyll, spectrophotometry of. Elmer S. Miller.....	310
Clark, Rowland J.	
The meaning of fermentation tolerance.....	342
Report of the History Committee.....	564
Claassen, Ralph I., C. S. Boruff, and A. L. Sotier. A study of the bacterial population of grains used in a distillery.....	451
Colbeck, W. J., and S. Walter Butterworth. Some photomicrographic studies of dough and bread structure.....	475
Cole, L. Carroll, and William H. Cathcart. Wide-range volume-measuring apparatus for bread.....	69
Coleman, David Augustus, memorial to. Washington Platt.....	552
Coleman, D. A. and Lawrence Zeleny. Acidity in cereal and cereal products, its determination and significance.....	580
Collaborative study of the 15-minute moisture method in comparison with the official air-oven method. H. W. Putnam.....	816
Committees of the A.A.C.C.....	569
Comparative rates of amylase action on starches. Vera Dawson Martin and J. Marshall Newton.....	456
Corn	
Carotenoid pigment of. I. J. Johnson and Elmer S. Miller.....	345
Yellow, odorous principle of. I. B. Johns and W. Oldham.....	377
Cracker flours, baking tests with. Walter Reiman.....	35
Davis, C. F. A comparison of the long and short gassing power methods.....	232
Davis, C. F. and H. Earl Tremain. A comparison of methods for evaluating the diastatic properties of malt and a flour supplement.....	826
Dextrose, in bread. Whitman Rice.....	673
Diastasis, autolytic, of flour. M. J. Blish, R. M. Sandstedt, and Eric Kneen.....	635
Diastatic activity	
As related to gassing power. R. A. Bottomley.....	509
Effect of substrate on. Sutton Redfern and William R. Johnston.....	327
Ferricyanide and ceric sulfate methods for. F. C. Hildebrand.....	819
Measurement of, by improved sugar method. F. C. Hildebrand and B. A. McClellan.....	107
Diastatic properties, estimation of, in malt. C. F. Davis and H. Earl Tremain....	826
Dickson, J. G., Allan D. Dickson, H. L. Shands, and B. A. Burkhart. Barley and malt studies. IV. Experimental malting of barleys grown in 1936 and summary data for three years, 1934-36.....	133
Direct current of stabilized voltage for the Tag-Heppenstall moisture meter and other laboratory instruments. Earl B. Working.....	500

	Page
Doty, J. M.	
Minutes of the twenty-fourth annual meeting of the American Association of Cereal Chemists.....	557
Report of the Secretary.....	564
Dough	
Colloidal behavior of, on long mixing. Max C. Markley and C. H. Bailey.....	708
Softening of, with age. P. Halton.....	291
Viscosity-modulus relationship of. P. Halton.....	291
Viscosity, plasticity, mobility. Max C. Markley and C. H. Bailey.....	319
X-ray pictures of. J. A. Shellenberger.....	198, 199, 200
Dough development, mixing speed in relation to. Olof E. Stamberg and C. H. Bailey.....	739
Dough mixer, recording, for small samples. J. G. Malloch.....	423
Dough mixing, speed of, in relation to dough development. Olof E. Stamberg and C. H. Bailey.....	739
Dough structure, photomicrographic studies of. S. Walter Butterworth and W. J. Colbeck.....	475
Dunlap, F. L. Book review: Basic German for Science Students, by M. L. Barker.....	419
Dunn, J. A. The cumulative development of bakery taste.....	846
Egyptian bread, composition of. Charles A. Glabau and Pauline F. Goldman.....	301
Electrodialyzer, for preparation of beta-amylase. Sutton Redfern.....	712
Enzyme activity, effect of potassium bromate on. J. W. Read and L. W. Haas.....	59
Errors involved in the measurement of gas production by the fermentograph. Frederick D. Schmalz and B. Sullivan.....	409
Eva, W. J., Nancy Milton, and W. F. Geddes. Observations on ash dishes of different materials.....	835
Experimental milling, use of purifier in. Edwin Ziegler.....	663
Fairbanks, B. W. Improving the nutritive value of bread by the addition of dry milk solids.....	169
Farley, F. F., George Felton, and R. M. Hixon. Oxidation of starch—action of bromine on gelatinized corn starch.....	678
Fats, distribution of, in wheat. E. C. Barton-Wright.....	734
Fatty acids.	
Effect of, on gluten quality. E. C. Barton-Wright.....	535
Saturated, in flour lipids. B. Sullivan and Marjorie Howe.....	716
Unsaturated, in flour lipids. B. Sullivan and Marjorie Howe.....	717
Felton, George, F. F. Farley, and R. M. Hixon. Oxidation of starch—action of bromine on gelatinized corn starch.....	678
Fermentation tolerance, meaning of. Rowland J. Clark.....	342
Flour	
Bacterial content of, during storage. E. C. Barton-Wright.....	524
pH change during storage. E. C. Barton-Wright.....	524
Flour characteristics, relation to particle size. L. H. Pulkki.....	749
Flour doughs	
Colloidal behavior of. Max C. Markley and C. H. Bailey.....	317
Colloidal behavior of. Max C. Markley.....	438
Maltose production in. E. A. Fisher, P. Halton, and S. F. Hines.....	363
Mobility of, as influenced by mixing. Max C. Markley and C. H. Bailey.....	708
Water absorption of, as related to physical properties. P. Halton.....	282
Flour fats, change in, during storage. E. C. Barton-Wright.....	521
Flour lipids. B. Sullivan and Marjorie Howe.....	716
Flour-starch-water systems, properties of. Max C. Markley.....	438
Flours, mill-stream, characteristics of. R. H. Harris and Stewart N. White.....	489
Flour storage, gluten character as effected by. E. C. Barton-Wright.....	521
Flour strength	
aged bread staling. W. R. Steller and C. H. Bailey.....	393
Effect of added dried gluten on. T. R. Aitken and W. F. Geddes.....	161
Flour, sugars, determination of. W. Iwanowski and C. Grabowska.....	217
Fisher, E. A., P. Halton, and S. F. Hines. Some observations on maltose production in flour and dough.....	363
Franke, Kurt W. and E. Page Painter. A study of the toxicity and selenium content of seleniferous diets: with statistical consideration.....	1



	Page
Frey, Charles N. and Quick Landis. A sensitive method for the determination of proteolytic activity.....	91
Gas production	
Effect of maltose fermentation activators on. R. M. Sandstedt and M. J. Blish..	788
In dough. E. A. Fisher, P. Halton, and S. F. Hines.....	364
Measurement of, with fermentograph. Frederick D. Schmalz and B. Sullivan...	409
Gassing power	
Long and short methods. C. F. Davis.....	232
Short method for. R. M. Sandstedt.....	114
Geddes, W. F. Report of the Executive Committee.....	563
Geddes, W. F. and T. R. Aitken. The effect of flour strength of increasing the protein content by addition of dried gluten.....	181
Geddes, W. F. and D. S. Binnington. An improved wide-range volume-measuring apparatus for small loaves.....	235
Geddes, W. F., D. S. Binnington, and L. D. Sibbitt. A comparative study of the utility of various commercially available organic solvents for the determination of wheat and flour pigments.....	119
Geddes, W. F., W. J. Eva, and Nancy Milton. Observations on ash dishes of different materials.....	835
Geddes, W. F., and F. H. Lehberg. The quantitative determination of bromine in bromate flours.....	49
Germ content of American wheats. C. H. Bailey.....	102
Germ	
Content of wheat. C. H. Bailey.....	102
Wheat, corn and rye, composition of. H. A. Schuette and Robert C. Palmer...	449
Glabau, Charles A. and Pauline F. Goldman	
Some physical and chemical properties of Egyptian bread.....	295
A study of certain physical properties of bread through the staling process with the use of the electronic cell.....	541
Gluten	
Additions of dried, to increase flour strength. T. R. Aitken and W. F. Geddes..	181
Effect of proteoclastic enzymes on solubility in sodium salicylate. R. H. Harris..	690
Effect of sodium bisulfite on. J. W. Read and L. W. Haas.....	63
Glutenin, amino acid distribution in. Lois Sellers Stockelbach and C. H. Bailey....	804
Gluten protein, fractionation of. R. H. Harris.....	80
Goldman, Pauline F. and Charles A. Glabau	
A study of certain physical properties of bread through the staling process with the use of the electronic cell.....	541
Some physical and chemical properties of Egyptian bread.....	295
Grabowska, C. and W. Iwanowski. The determination of sugars in flour.....	217
Granulation	
and amylase activity. L. H. Pulkki.....	758
and flour properties. L. H. Pulkki.....	755
Green, Eloise, Osee Hughes, and Leora Campbell. The effect of various temperatures and time periods on the percentage of gelatination of wheat and corn starch and of cereals containing those starches.....	795
Gunderson, Frank L. and Harold J. Brownlee. Oats and oat products. Culture, botany, seed structure, milling, composition, and uses.....	257
Haas, L. W. and J. W. Read. Studies on the baking quality of flour as affected by certain enzyme actions. V. Further studies concerning potassium bromate and enzyme activity.....	59
Hale, W. S. and A. K. Balls. The preparation and properties of wheat proteinase..	622
Halton, P. Relation of water absorption to the physical properties and baking quality of flour doughs.....	282
Halton, P., E. A. Fisher, and S. F. Hines. Some observations on maltose production in flour and dough.....	363
Harris, R. H.	
A study of gluten protein fractionation from sodium salicylate solution. Part II. Bread wheat gluten fractionation.....	80
A study of the effect of proteoclastic enzymes upon wheat gluten solubility in sodium salicylate solutions.....	690
Harris, R. H., and T. Sanderson	
A comparison between the 100 and 25 gram baking methods.....	251

	Page
A comparison between the standard basic and malt-phosphate-bromate baking methods on 1937 North Dakota hard red spring wheat . . . . .	380
Harris, R. H. and Stewart N. White. A study of various characteristics of mill-stream flours and their relation to loaf volume . . . . .	489
Hildebrand, F. C. A collaborative study of the modified ferricyanide and ceric sulfate methods for determination of reducing sugars in diastatic activity measurements . . . . .	819
Hildebrand, F. C. and B. A. McClellan. An improved method of sugar determination in diastatic activity measurements . . . . .	107
Hildebrand, F. C., L. F. Borchardt, and B. A. McClellan. Mechanical shaking device . . . . .	116
Hills, Claude, H. and C. H. Bailey	
The amylases of different barley varieties . . . . .	351
The nature of the increase in amylase activity of germinating barley . . . . .	273
Hines, S. F., E. A. Fisher, and P. Halton. Some observations on maltose production in flour and dough . . . . .	363
Hixon, R. M. George Felton, and F. F. Farley. Oxidation of starch—Action of bromine on gelatinized corn starch . . . . .	678
Howe, Marjorie, and B. Sullivan. Lipids of wheat flours. I. The petroleum ether extract . . . . .	716
Hughes, Osee, Eloise Green, and Leora Campbell. The effect of various temperatures and time periods on the percentage of gelatination of wheat and corn starch and of cereals containing those starches . . . . .	795
Imbibition of water by proteins. Dorothy Jordan Lloyd . . . . .	25
Improving the nutritive value of bread by the addition of dry milk solids. B. W. Fairbanks . . . . .	169
Iwanowski, W. and C. Grabowska. The determination of sugars in flour . . . . .	217
Johns, I. B. and W. Oldham. The isolation of the compound giving yellow corn its characteristic odor . . . . .	377
Johnson, I. J. and Elmer S. Miller. Variation in carotinoid pigment concentration among inbred and crossbred strains of corn . . . . .	345
Johnston, William R. and Sutton Redfern. The effect of the substrate on diastatic activity . . . . .	327
Kneen, Eric, M. J. Blish, and R. M. Sandstedt. The cereal amylases with reference to flour and malt behavior . . . . .	629
Knight, Henry G. The importance of research in the cereal industry . . . . .	573
Landis, Quick and Charles N. Frey. A sensitive method for the determination of proteolytic activity . . . . .	91
LeClerc, J. A. Book review: The Soybean Industry, by A. A. Horvath . . . . .	720
LeClerc, J. A. and H. K. Parker, Report of the Auditing Committee . . . . .	422
Lehberg, F. H. and W. F. Geddes. The quantitative determination of bromine in bromated flours . . . . .	49
Levulose, in bread. Whitman Rice . . . . .	673
Lipids, nature of in wheat flour, germ and bran. E. C. Barton-Wright . . . . .	723
Lipids of wheat flours. I. The petroleum ether extract. B. Sullivan and Marjorie Howe . . . . .	716
Lloyd, Dorothy Jordan. Imbibition of water by proteins . . . . .	25
Loaf volume	
Apparatus for measuring. William H. Cathcart and L. Carrol Cole . . . . .	69
Measurement of. D. S. Binnington and W. F. Geddes . . . . .	235
Relation to mill-stream characteristics. R. H. Harris and Stewart N. White . . . . .	489
Logue, Paul	
Report of the Committee on Osborne Medal Award . . . . .	566
Report of the Investment Committee . . . . .	566
McClellan, B. A. and F. C. Hildebrand. An improved method of sugar determination in diastatic activity measurements . . . . .	107
McClellan, B. A., L. F. Borchardt, and F. C. Hildebrand. Mechanical shaking device . . . . .	116
MacIntosh, C. H. Report of the Committee on Resolutions . . . . .	568
MacTavish, D. A. Report of the Membership Committee . . . . .	567
Magnesium sulfate, protein precipitation by, from gluten dispersions in sodium salicylate. R. H. Harris . . . . .	83
Malloch, J. G. Some results with a new recording mixer for use with small samples . . . . .	423



	Page
Malt	
Barley, amylases in. Claude H. Hills and C. H. Bailey.....	351
Diastatic power of. M. J. Blish, R. M. Sandstedt, and Eric Kneen.....	651
Diastatic properties, estimation of. C. F. Davis and H. Earl Tremain.....	826
Evaluation of amylases in. R. M. Sandstedt.....	832
Malting, experimental, with barleys of 1934-36. James G. Dickson, Allan D. Dickson, H. L. Shands, and B. A. Burkhart.....	133
Maltose fermentation activators as affecting baking. R. M. Sandstedt and M. J. Blish.....	788
Maltose, production in flour and dough. E. A. Fisher, P. Halton, and S. F. Hines.....	363
Maltose value, relation to gas production. E. A. Fisher, P. Halton, and S. F. Hines.....	367
Markley, Max C. The colloidal behavior of flour doughs. III. Studies upon the properties of flour-starch-water systems.....	438
Markely, Max C. and C. H. Bailey	
The colloidal behavior of flour doughs. II. A study of the effects of varying the flour-water ratio.....	317
The colloidal behavior of flour doughs. IV. The causes of the increase in mobility of doughs upon prolonged mixing.....	708
Martin, Vera Dawson and J. Marshall Newton. Comparative rates of amylase action on starches.....	456
Marx, Victor E. Report of the Publicity Committee.....	567
Matejovsky, Ch. A practical and simple method of recording the form and porosity of baked products.....	471
Mechanical shaking device. L. F. Borchardt, F. C. Hildebrand, and B. A. McClellan.....	116
Melville, James and Harold T. Shattock. The action of ascorbic acid as a bread improver.....	201
Memorial to David Augustus Coleman. Washington Platt.....	552
Mesonin, amino acid distribution in. Lois Sellers Stockelbach and C. H. Bailey.....	804
Methods	
Acidity by A.O.A.C. method. Lawrence Zeleny and D. A. Coleman.....	580
Acidity by Besley and Baston method. Lawrence Zeleny and D. A. Coleman.....	581
Acidity by Coleman's method. Lawrence Zeleny and D. A. Coleman.....	581
Acidity by Greek method. Lawrence Zeleny and D. A. Coleman.....	580
Acidity by Schulerud's method. Lawrence Zeleny and D. A. Coleman.....	581
Acidity due to fatty acids. Lawrence Zeleny and D. A. Coleman.....	587
Bran removal from cereals. R. H. Carr.....	659
Bromine determination, in bromated flours. W. F. Geddes and F. H. Lehberg.....	49
Cracker flour testing procedures. Walter Reiman.....	36
Diastatic properties of malt. C. F. Davis and H. Earl Tremain.....	826
Electronic cell for studying bread staling. Charles A. Glabau and Pauline F. Goldman.....	541
Estimation of bacterial population in grain. C. S. Boruff, Ralph I. Claassen, and A. L. Sotier.....	451
Experimental malting. James G. Dickson, Allan D. Dickson, H. L. Shands, and B. A. Burkhart.....	133
Extraction of flour pigments. D. S. Binnington, L. D. Sibbitt and W. F. Geddes.....	119
Loaf volume measurement. William H. Cathcart and L. Carroll Cole.....	69
Long and short methods for gassing power. C. F. Davis.....	232
Malt evaluation. R. M. Sandstedt.....	832
100 vs. 25 gram baking methods. R. H. Harris and T. Sanderson.....	251
Photographic baking records. William H. Cathcart.....	778
Photomicrographic procedure for bread structure. S. Walter Butterworth and W. J. Colbeck.....	488
Pigment analysis by photoelectric spectrophotometer. Elmer S. Miller.....	311
Protein fractionation. R. H. Harris.....	81
Proteolytic activity determination. Quick Landis and Charles N. Frey.....	91
Rapid determination of moisture. R. M. Sandstedt.....	813
Recording porosity of baked products. Ch. Matejovsky.....	471
Short gassing power method. R. M. Sandstedt.....	114
Sugar determination. F. C. Hildebrand and B. A. McClellan.....	107
Sugars in flour. W. Iwanowski and C. Grabowska.....	217
Methods Committee, report of. R. M. Sandstedt.....	407
Methods of analysis, report of committee on. R. M. Sandstedt.....	812

	Page
Milk solids, for improving nutritive value of bread. B. W. Fairbanks.....	169
Miller, Elmer S. Photoelectric spectrophotometry applied to the quantitative analyses of carotenoid and chlorophyll pigments in ternary and quaternary systems.....	310
Miller, Elmer S. and I. J. Johnson. Variation in carotenoid pigment concentration among inbred and crossbred strains of corn.....	345
Miller, H. and A. G. O. Whiteside. A comparison of two sizes of baking pans on 100-gram flour doughs producing large loaf volumes.....	402
Milner, R. T., R. H. Nagel, and H. C. Becker	
The solubility of some constituents of soybean meal in alcohol-water solutions...	766
Some physical factors affecting the dispersion of soybean proteins in water.....	463
Milton, Nancy, W. J. Eva, and W. F. Geddes. Observations on ash dishes of different materials.....	835
Minutes of the twenty-fourth annual meeting of the American Association of Cereal Chemists. J. M. Doty.....	557
Mixer, recording dough, for small samples. J. G. Malloch.....	423
Mixing, mobility of dough as influenced by. Max C. Markley and C. H. Bailey....	708
Moisture	
Collaborative study of official and 15-minute method. H. W. Putnam.....	816
Rapid determination of. R. M. Sandstedt.....	813
Moisture meter, Tag-Heppenstall, stabilized direct current for. Earl B. Working...	500
Munz, Emil, and C. H. Bailey. The march of expansion and temperature in baking bread.....	413
Nagel, R. H., H. C. Becker, and R. T. Milner	
The solubility of some constituents of soybean meal in alcohol-water solutions...	766
Some physical factors affecting the dispersion of soybean proteins in water.....	463
Newton, J. Marshall and Vera Dawson Martin. Comparative rates of amylase action on starches.....	456
Oats and oat products. Culture, botany, seed structure, milling, composition and uses. Harold J. Brownlee and Frank L. Gunderson.....	257
Oat foods, Harold J. Brownlee and Frank L. Gunderson.....	268
Oat hulls, furfural from. Harold J. Brownlee and Frank L. Gunderson.....	271
Oat products, composition of. Harold J. Brownlee and Frank L. Gunderson.....	267
Oats	
Culture of, Harold J. Brownlee and Frank L. Gunderson.....	258
Histology of seed, Harold J. Brownlee and Frank L. Gunderson.....	260
Milling of, Harold J. Brownlee and Frank L. Gunderson.....	262
Observations on ash dishes of different materials. W. J. Eva, Nancy Milton, and W. F. Geddes.....	835
Observations of the nature of the lipides of wheat flour, germ and bran. E. C. Barton-Wright.....	723
Oldham, W. and I. B. Johns. The isolation of the compound giving yellow corn its characteristic odor.....	377
Oven spring of dough as correlated with certain properties of bread. W. O. Whitcomb	206
Oven spring, correlated with bread properties. W. O. Whitcomb.....	206
Oxidation of starch—action of bromine on gelatinized corn starch. George Felton, F. F. Farley, and R. M. Hixon.....	678
Palmer, Robert C. and H. A. Schuette. The chemistry of the rye germ. IV. Its proximate composition.....	445
Painter, E. Page and Kurt W. Franke. A study of the toxicity and selenium content of seleniferous diets: with statistical consideration.....	1
Pans, baking, comparison of. H. Miller and A. G. O. Whiteside.....	402
Papain, effect on gluten solubility. R. H. Harris.....	701
Parker, H. K. and LeClerc, J. A. Report of the Auditing Committee.....	422
Particle size in relation to flour characteristics and starch cells of wheat. L. H. Pulkki	749
Photography, special, for baking records. William Cathcart.....	775
Photoelectric spectrophotometry applied to the quantitative analyses of carotenoid and chlorophyll pigments in ternary and quaternary systems. Elmer S. Miller..	310
Pigment	
Carotenoid in inbred and crossbred corn. I. J. Johnson and Elmer S. Miller....	345
Carotenoid and chlorophyll, photoelectric spectrophotometry of. Elmer S. Miller.....	310

	Page
Solvents suitable for determination of. D. S. Binnington, L. D. Sibbitt and W. F. Geddes. ....	119
Platt, Washington. Memorial to David Augustus Coleman. ....	552
Porosity, of baked products, recording of. Ch. Matejovsky. ....	471
Potassium bromate, effect of, on enzyme activity. J. W. Read and L. W. Haas. ....	59
Presidential message. C. H. Hailey. ....	555
Protease activity	
Effect of pH on. J. W. Read and L. W. Haas. ....	66
Effect of sodium meta-vanadate on. J. W. Read and L. W. Haas. ....	66
Heat destruction of. J. W. Read and L. W. Haas. ....	64
Proteinase	
Wheat, activation of. A. K. Balls and W. S. Hale. ....	625
Wheat, inhibition of. A. K. Balls and W. S. Hale. ....	626
Wheat, preparation and properties of. A. K. Balls and W. S. Hale. ....	622
Wheat, properties of. A. K. Balls and W. S. Hale. ....	623
Proteins	
Amino acid distribution in fractions of gluten. Lois Sellers Stockelbach and C. H. Bailey. ....	801, 804
Flour. C. E. Rich. ....	596
Fractionation of. C. E. Rich. ....	596
Hydration of, effect of alcohol on. C. E. Rich. ....	610
Hydration of, effect of temperature on. C. E. Rich. ....	610
Hydration of, effect of salts on. C. E. Rich. ....	605
Salting out of. C. E. Rich. ....	610
Soybean, water dispersion of. R. H. Nagel, H. C. Becker, and R. T. Milner. ....	463
Viscosity of, effect of salts on. C. E. Rich. ....	604
Water imbibition by. Dorothy Jordan Lloyd. ....	25
Proteolytic activity, sensitive method for. Quick Landis and Charles N. Frey. ....	91
Proteoclastic enzymes, effect on gluten. R. H. Harris. ....	690
Pulkki, L. H. Particle size in relation to flour characteristics and starch cells of wheat. ....	749
Purifier, in experimental milling. Edwin Ziegler. ....	663
Putnam, H. W. Collaborative study of the 15-minute moisture method in comparison with the official air-oven method. ....	816
Read, J. W. and L. W. Haas. Studies on the baking quality of flour as affected by certain enzyme actions. V. Further studies concerning potassium bromate and enzyme activity. ....	59
Redfern, Sutton. A new electro dialyzer for the preparation of beta-amylase. ....	712
Redfern, Sutton and William R. Johnston. The effect of the substrate on diastatic activity. ....	327
Registration, twenty-fourth annual meeting. ....	570
Reiman, Walter. Report of the 1936-37 Committee on Testing Biscuit and Cracker-Flours. ....	35
Relationship of mixing speed to dough development. Olof E. Stamberg and C. H. Bailey. ....	739
Relation of water absorption to the physical properties and baking quality of flour doughs. P. Halton. ....	282
Removal of the bran from cereals. R. H. Carr. ....	658
Report of the	
Auditing Committees. H. K. Parker, J. A. LeClerc. ....	422
Committee on Osborne Medal Award. Paul Logue. ....	566
Committee on Membership Requirements. R. C. Sherwood. ....	565
Executive Committee. W. F. Geddes. ....	563
History Committee. Rowland J. Clark. ....	564
Inter-Relations Committee. R. C. Sherwood. ....	565
Investment Committee. Paul Logue. ....	566
Membership Committee. D. A. MacTavish. ....	567
Publicity Committee. Victor E. Marx. ....	567
Resolutions Committee. C. A. MacIntosh. ....	568
Secretary. J. M. Doty. ....	564
Traffic Committee. G. Norman Bruce. ....	567
Treasurer. Oscar Skovholt. ....	420
Report of the A.A.C.C. Methods Committee. R. M. Sandstedt. ....	407

	Page
Report of the 1937-38 Committee on Methods of Analysis. R. M. Sandstedt.....	812
Report of the 1936-37 Committee on Testing Biscuit and Cracker Flours. Walter Reiman.....	35
Rice, Whitman. Sugars in bread.....	672
Rich, C. E. Some observations on the fractionation of wheat flour protein in the light of colloid chemistry.....	596
Rye germ, composition of. H. A. Schuette and Robert C. Palmer.....	445
Sanderson, T. and R. H. Harris	
A comparison between the 100 and 25 gram baking methods.....	251
A comparison between the standard basic and malt-phosphate-bromate baking methods on 1937 North Dakota hard red spring wheat.....	380
Sandstedt, R. M.	
A short gassing power method.....	114
Report of the A.A.C.C. Methods Committee.....	407
The rapid determination of moisture.....	813
The relation of alpha- and beta-amylases to the evaluation of malts in flour technology.....	832
Report of the 1937-38 Committee on Methods of Analysis.....	812
Sandstedt, R. M. and M. J. Blish. Maltose fermentation activators as affecting baking.....	788
Sandstedt, R. M., M. J. Blish, and Eric Kneen. The cereal amylases with reference to flour and malt behavior.....	629
Schmalz, Frederick D. and B. Sullivan. Errors involved in the measurement of gas production by the fermentograph.....	409
Schuette, H. A. and Robert C. Palmer. The chemistry of the rye germ. IV. Its proximate composition.....	445
Selenium, toxicity of, in seleniferous diets. Kurt W. Franke and E. Page Painter... 1	1
Shaking machine. L. F. Borchardt, F. C. Hildebrand and B. A. McClellan.....	116
Shands, H. L., J. G. Dickson, Allan D. Dickson, and B. A. Burkhardt. Barley and malt studies. IV. Experimental malting of barleys grown in 1936 and summary data for three years, 1934-36.....	133
Shattock, Harold T. and James Melville. The action of ascorbic acid as a bread improver.....	201
Shellenberger, J. A. X-Ray photographs as a means of determining when a dough is adequately mixed.....	197
Sherwood, R. C. Report of Committee on Membership Requirements.....	565
Sherwood, R. C. Report of the Interrelations Committee.....	565
Sibbitt, L. D., D. S. Binnington, and W. F. Geddes. A comparative study of the utility of various commercially available organic solvents for the determination of wheat and flour pigments.....	119
Skovholt, Oscar. Annual report of the treasurer.....	420
Sodium bisulphite, action on gluten. J. W. Read and L. W. Haas.....	63
Sodium salicylate	
As gluten protein solvent for fractionation studies. R. H. Harris.....	80
Gluten dispersion in, as effected by proteoclastic enzymes. R. H. Harris.....	690
Solvents, organic, for wheat and flour pigments. D. S. Binnington, L. D. Sibbitt, and W. F. Geddes.....	119
Some observations on maltose production in flour and dough. E. A. Fisher, P. Halton, and S. F. Hines.....	363
Some observations on the fractionation of wheat flour protein in the light of colloid chemistry. C. E. Rich.....	596
Some photomicrographic studies of dough and bread structure. S. Walter Butterworth and W. J. Colbeck.....	475
Some physical and chemical properties of Egyptian bread. Charles A. Glabau and Pauline F. Goldman.....	295
Some physical factors affecting the dispersion of soybean proteins in water. R. H. Nagel, H. C. Becker, and R. T. Milner.....	463
Some results with a new recording mixer for use with small samples. J. G. Malloch... 423	423
Sotier, A. L., C. S. Boruff, and Ralph I. Claassen. A study of the bacterial population of grains used in a distillery.....	451
Soybean meal, alcohol soluble constituents of. R. H. Nagel, H. C. Becker, and R. T. Milner.....	766
Soybean proteins, dispersion in water. R. H. Nagel, H. C. Becker, and R. T. Milner.. 463	463

	Page
Soy flour, effect on bread staling. W. R. Steller and C. H. Bailey.....	396
Staling of bread, rate of. W. R. Steller and C. H. Bailey.....	397
Staling process, in bread, studied with electronic cell. Charles A. Glabau and Pauline F. Goldman.....	541
Stamberg, Olof E. and C. H. Bailey. Relationship of mixing speed to dough development.....	739
Starch	
Gelatination of, effect of temperatures on. Osee Hughes, Eloise Green, and Leora Campbell.....	795
Gelatination of, effect of time periods on. Osee Hughes, Eloise Green, and Leora Campbell.....	795
Oxidation of, by bromine. George Felton, F. F. Farley, and R. M. Hixon.....	678
Oxidized, calcium salts of. George Felton, F. F. Farley, and R. M. Hixon.....	680
Oxidized, composition of. George Felton, F. F. Farley, and R. M. Hixon.....	681
Soluble, as substrate for diastatic activity. Sutton Redfern and William R. Johnston.....	327
Starch acids, free oxidized, preparation of. George Felton, F. F. Farley, and R. M. Hixon.....	685
Starch cells of wheat. L. H. Pulkki.....	760
Starches, amylase action on, comparative rates of. Vera Dawson Martin and J. Marshall Newton.....	456
Steller, W. R. and C. H. Bailey. The relation of flour strength, soy flour and temperature of storage to the staling of bread.....	391
Stockelbach, Lois Sellers, and C. H. Bailey. The amino acid distribution in the proteins resulting from the thermal fractionation of wheat gluten.....	801
Storage, temperature of, effect on bread staling. W. R. Steller and C. H. Bailey.....	394
Studies on the baking quality of flour as affected by certain enzyme actions. V. Further studies concerning potassium bromate and enzyme activity. J. W. Read and L. W. Haas.....	59
Studies on the storage of wheaten flour. III. Changes in the flora and the influence of these changes on gluten character. E. C. Barton-Wright.....	521
Sugar, determination by improved method. F. C. Hildebrand and B. A. McClellan.....	107
Sugars	
Determination of, in flour. W. Iwanowski and C. Grabowska.....	217
Reducing, collaborative comparison of ferricyanide and ceric sulfate methods for. F. C. Hildebrand.....	819
Sugars in bread. Whitman Rice.....	672
Sullivan, B. and Marjorie Howe. Lipids of wheat flours. I. The petroleum ether extract.....	716
Swartz, VeNona W. Two further simple objective tests for judging cake quality.....	247
Sullivan, B. and Frederick D. Schmalz. Errors involved in the measurement of gas production by the fermentograph.....	409
Tag-Heppenstall moisture meter, stabilized current for. Earl B. Working.....	500
Temperatures attained in baking products. R. A. Barackman and R. N. Bell.....	841
Fermentograph, errors in measurements with. Frederick D. Schmalz and B. Sullivan.....	409
The action of ascorbic acid as a bread improver. James Melville and Harold T. Shattock.....	201
The amino acid distribution in the proteins resulting from the thermal fractionation of wheat gluten. Lois Sellers Stockelbach and C. H. Bailey.....	801
The amylases of different barley varieties. Claude H. Hills and C. H. Bailey.....	351
The cereal amylases with reference to flour and malt behavior. M. J. Blish, R. M. Sandstedt, and Eric Kneen.....	629
The chemistry of the rye germ. IV. Its proximate composition. H. A. Schuette and Robert C. Palmer.....	445
The colloidal behavior of flour doughs. II. A study of the effects of varying the flour-water ratio. Max C. Markley and C. H. Bailey.....	317
The colloidal behavior of flour doughs. III. Studies upon the properties of flour-starch-water systems. Max C. Markley.....	438
The colloidal behavior of flour doughs. IV. The causes of the increase in mobility of doughs upon prolonged mixing. Max C. Markley and C. H. Bailey.....	708
The cumulative development of bakery taste. J. A. Dunn.....	846
The determination of sugars in flour. W. Iwanowski and C. Grabowska.....	217



	Page
The effect on flour strength of increasing the protein content by addition of dried gluten. T. R. Aitken and W. F. Geddes.....	181
The effect of the substrate on diastatic activity. Sutton Redfern and William R. Johnston.....	327
The effect of various temperatures and time periods on the percentage of gelatination of wheat and corn starch and of cereals containing those starches. Osee Hughes, Eloise Green, and Leora Campbell.....	795
The importance of research in the cereal industry. Henry G. Knight.....	573
The isolation of the compound giving yellow corn its characteristic odor. I. B. Johns and W. Oldham.....	377
The march of expansion and temperature in baking bread. C. H. Bailey and Emil Munz.....	413
The meaning of fermentation tolerance. Rowland J. Clark.....	342
The nature of the increase in amylase activity of germinating barley. Claude H. Hills and C. H. Bailey.....	273
The preparation and properties of wheat proteinase. A. K. Balls and W. S. Hale....	622
The quantitative determination of bromine in bromated flours. W. F. Geddes and F. H. Lehberg.....	49
The rapid determination of moisture. R. M. Sandstedt.....	813
The relation of alpha- and beta-amylases to the evaluation of malts in flour technology. R. M. Sandstedt.....	832
The relationship between diastatic activity (maltose figure) and "gassing power" of experimentally milled flours from some Australian wheat. R. A. Bottomley..	509
The relation of flour strength, soy flour and temperature of storage to the staling of bread. W. R. Steller and C. H. Bailey.....	391
The solubility of some constituents of soybean meal in alcohol-water solutions. R. H. Nagel, H. C. Becker, and R. T. Milner.....	766
The use of a purifier in experimental milling. Edwin Ziegler.....	663
Tremain, H. Earl, and C. F. Davis. A comparison of methods for evaluating the diastatic properties of malt as a flour supplement.....	826
Two further simple objective tests for judging cake quality. VeNonna W. Swartz....	247
Unsaponifiable material, in flour lipids. B. Sullivan and Marjorie Howe.....	719
Variation in carotinoid pigment concentration among inbred and crossbred strains of corn. I. J. Johnson and Elmer S. Miller.....	345
Viscosimetry, for measuring proteolytic activity. Quick Landis and Charles N. Frey	95
Water absorption, and dough physical properties. P. Halton.....	282
Water	
Binding of, by proteins. Dorothy Jordan Lloyd.....	29
Ratio to flour in doughs. Max C. Markley and C. H. Bailey.....	317
Wheat	
Germ content of. C. H. Bailey.....	102
North Dakota, baking methods for. R. H. Harris and T. Sanderson.....	380
Wheats, Australian, diastatic activity in. R. A. Bottomley.....	509
Whitcomb, W. O. Oven spring of dough as correlated with certain properties of bread.....	206
White, Stewart N. and R. H. Harris. A study of various characteristics of mill-stream flours and their relation to loaf volume.....	489
Whiteside, A. G. O. and H. Miller. A comparison of two sizes of baking pans on 100-gram flour doughs producing large loaf volumes.....	402
Wide-range volume-measuring apparatus for bread. William H. Cathcart and L. Carroll Cole.....	69
Working, Earl B. Direct current of stabilized voltage for the Tag-Heppenstall moisture meter and other laboratory instruments.....	500
X-Ray photographs as a means of determining when a dough is adequately mixed. J. A. Shellenberger.....	197
X-Ray, photographs of dough. J. A. Shellenberger.....	198, 199, 200
Zeleny, Lawrence, and D. A. Coleman. Acidity in cereals and cereal products, its determination and significance.....	590
Ziegler, Edwin. The use of a purifier in experimental milling.....	663



